

# EBERLE WINERY

## 2015 ESTATE CABERNET SAUVIGNON

The 2015 Estate Cabernet is an expressive vintage and one that will continue to bloom beautifully as it ages. This wine has aromatics and rich flavors of cassis and black cherry with hints of leather, vanilla bean, and forest floor. A full-bodied wine with structured tannins makes it a perfect wine to marry with a beef tenderloin with a blackberry red wine sauce, or our favorite, a classic prime rib with a side of horseradish sauce. For our vegetarian friends, try this with a roasted portabella mushroom with a roasted red pepper sauce.

## OUR FLAGSHIP WINE – GARY’S STORY

Cabernet Sauvignon literally re-routed Gary Eberle’s career path. Eberle was on his way to becoming a geneticist when he discovered how seductive and powerful Cabernet Sauvignon can be. While studying for his Master’s in cellular genetics at Louisiana State University, Eberle discovered the world of food and wine and decided to move west to enter the enology doctorate program at U.C. Davis in 1971. After finishing his PhD course work, he moved to Paso Robles, planted his first vineyards and the rest is history!

Gary’s first vintage of Cabernet Sauvignon was in 1979, with the 1980 vintage being the first wine to have Paso Robles listed as the appellation on the label. He then planted eighteen acres of the Latour clone on its own roots in our Estate Vineyard in 1983. This clone of Cabernet has flourished over the years and has continued to produce a Cabernet Sauvignon of exceptional quality and character year after year. Now with over thirty-nine years dedicated to producing wines from Paso Robles, Eberle’s determination has made a mark on the industry and he was presented with the Wine Lifetime Achievement award in 2015 from the California State Fair, a well-deserved honor.

## GROWING SEASON

The 2015 growing season proved to be another challenging year in Paso Robles and for California in general. Four years of drought coupled with warmer than usual temperatures throughout the 2015 season prompted one of the earliest harvests ever recorded. Harvest started in early August with clusters coming in much smaller than normal resulting in lighter yields, but exceptional quality. The good news; these wines are showing excellent color, expressive aromas and intense flavor profiles.

## FERMENTATION

The fruit was hand-picked and immediately brought into the winery where it was sorted, destemmed and crushed. A technique known as “submerged cap” was used on 1/3 of the must to extract color and flavor, also aiding balance and complexity. The other portion of the must was transferred to stainless steel tanks and inoculated. During fermentation, the must was pumped over twice daily for color and flavor extraction. Following pressing, the wine was gravity fed into our underground caves and aged for twenty- two months in 100% French oak barrels. (30% new)

## TECHNICAL NOTES

*variety:* 100% CABERNET SAUVIGNON

*vineyards:* EBERLE ESTATE VINEYARD

*appellation:* PASO ROBLES

*alcohol:* 14.2%

*brix at harvest:* 25°

*acidity:* 0.71

*ph:* 3.42

*date harvested:* 09.26.15

*cases produced:* 1554

*retail price:* \$42.00

